

DINNER MENU

STARTERS

CRISPY FRIED LOBSTER SKEWERS

Tortilla salad, smoked tomato-chipotle vinaigrette

BBQ FRIED OYSTERS

Warm brie, apple slaw

WALKER'S TAMALES

Fresh pico de gallo, chipotle sour cream, sweet corn sauce

PORTOBELLO FRIES

Spicy horseradish comeback dressing

FLASH FRIED CALAMARI

Jalapeño, garlic & ginger, hot & sour dipping sauce

BREADLESS JUMBO LUMP CRAB CAKE

Charred tomato lemon butter

SALADS

***ASIAN THREE WAY**

Spicy seaweed, squid salad, Thai chili crusted tuna, crispy wontons

APPLE & ROASTED CORN

Field greens, cherries, feta cheese, red onion, lemon-honey vinaigrette

WALKER'S HOUSE

Field greens, sweet peppers, red onion, blue cheese, creamy garlic peppercorn dressing

CLASSIC CAESAR

Chopped hearts of romaine, parmigiano reggiano, garlic croutons

B.L.T. WEDGE

Iceberg wedge, applewood-smoked bacon, tomato, red onion, crumbled blue cheese, creamy buttermilk dressing

SALAD ADDITIONS:

Applewood smoked bacon	Wood grilled scallop	Cheese
Wood grilled jumbo shrimp (2)	Jumbo lump crab meat	

Children's menu available for children 10 yrs and under

WALKER'S POLICIES: PLEASE ALLOW ADDITIONAL TIME FOR SEPARATE CHECKS.
A MAXIMUM OF 10 SEPARATE CHECKS PER PARTY. 20% GRATUITY ADDED TO ALL PRIVATE PARTIES.

MAIN COURSES

***EVERYTHING CRUSTED #1 TUNA**

#1 Sushi grade tuna, spicy cheese grits, chipotle glaze, tomato relish

WOOD GRILLED BONE-IN SPECIAL, CHANGES DAILY

Roasted garlic mash, sautéed asparagus, red wine sauce, jumbo onion ring

CRAB, ARTICHOKE & PARMESAN CRUSTED "GIGGED" FLOUNDER

Sautéed shallot spinach, charred tomato lemon butter

MISO MARINATED SEABASS

Forbidden black rice, carrot-cucumber salad, red curry-coconut broth

WOOD GRILLED SHRIMP

Chipotle glazed, cauliflower fried rice, peanut slaw, sweet chili butter sauce

PAN ROASTED "U-10 DRY PACKED" SEA SCALLOPS

Shrimp & feta risotto, vanilla onion-cucumber-basil salad, parmesan broth

8 oz USDA PRIME FILET

Aged minimum of 45 days, bacon-cheddar mash, sautéed asparagus, crispy onions, red wine sauce

VEAL & LOBSTER KATHY

All natural free-range veal, white truffle risotto, sautéed asparagus, creamy Madeira wine sauce

WOOD GRILLED WAGYU HANGER STEAK

Parmesan truffle fries, roasted mushrooms, red wine sauce

REDFISH ANNA WITH LUMP CRAB MEAT

Garlic mash, thin beans, charred tomato lemon butter

MAIN COURSE ADDITIONS:

Blue cheese crust
Wood grilled scallop
Wood grilled jumbo shrimp (2)
Jumbo lump crab meat
Au poivre

SIDES TO SHARE:

Bacon-cheddar mash
Shrimp & feta risotto
Yukon gold mash
Fennel & cauliflower puree
Thin beans
Crispy onion strings
Parmesan truffle fries

SIDES TO SHARE:

White truffle risotto
Forbidden black rice
Pepper jack grits
Sautéed spinach
Asparagus
Brussels sprout-celery root
Roasted garlic mash

Walker's is owned & operated by

CHEF DEREK EMERSON & JENNIFER EMERSON

General Manager Effie Hubanks | Executive Chef Michael Greenhill

WE USE WILD CAUGHT GULF SEAFOOD & LOCALLY SOURCED PRODUCE

Beason Family Farm – Philadelphia, MS | The Garden Farmacy – Jackson, MS | Dog Trot Farms – Bentonia, MS | Two Dogs Farm – Flora, MS
Don Kazery, Jr – Jackson, MS | Cedar Tree Farms – Edwards, MS | Salad Days – Flora, MS | Fertile Ground Farms – Edwards, MS

*Eating undercooked/raw foods may cause food borne illnesses. Foods may contain allergens. Please make your server aware of any food allergies.